The Rose Veranda
“What is the most wonderful thing for people like myself who follow the Way of Tea? My answer: the oneness of host and guest created through ‘meeting heart to heart’ and sharing a bowl of tea.”

So Shi Tsu Sen, Grand Master XIV, Urasenke School of Tea
Beverages

SOFT DRINKS $5
Coke, Coke light, Coke Zero, Sprite, Ginger Ale

CHILLED JUICES $5
Orange, Cranberry, Mango, Lime, Pink Guava, Pineapple

MINERAL WATER (330ML) $5
San Pellegrino, Bandiot
Evian, Aqua Panna

COFFEE $5
Latte, Cappuccino, Black Coffee, Espresso

BEERS $10
Tiger, Corona, Heineken, Asahi

Wine Selection

CHAMPAGNE AND SPARKLING WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Veuve Clicquot, Brut Yellow Label</td>
<td>$26</td>
<td>$128</td>
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<tr>
<td>Veuve Clicquot Ponsardin Brut Rose</td>
<td>$34</td>
<td>$168</td>
</tr>
<tr>
<td>Prosecco Argeo, Ruggeri, Italy</td>
<td>$14</td>
<td>$68</td>
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WHITE WINE

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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Pinot Grigio, Pighin, Italy</td>
<td>$16</td>
<td>$79</td>
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<tr>
<td>Sauvignon Blanc, Clos Henri, New Zealand</td>
<td>$19</td>
<td>$95</td>
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<tr>
<td>Chardonnay, Chablis, Olivier Leflaive, France</td>
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<td>$120</td>
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RED WINE

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<th>Name</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Malbec, Alamos, Argentina</td>
<td>$18</td>
<td>$88</td>
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<tr>
<td>Cabernet Sauvignon, Grant Burge, Australia</td>
<td>$20</td>
<td>$105</td>
</tr>
<tr>
<td>Sangiovese, Chianti Classico, Castellina, Italy</td>
<td>$19</td>
<td>$90</td>
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Subject to 10% service charge and 7% GST.
We warmly invite you to join us in the ancient ritual of drinking tea. We have blended a wide variety of teas for every mood and occasion, and also have compiled a range of interesting tea snippets to share. We begin with some tips on how to appreciate tea.

**Appreciating Tea**

The Chinese believe balance in tea is based on two qualities: 苦 (bitter) and 甘 (sweet). A well-balanced tea has a mild bitter attack, but leaves a lingering sweet aftertaste. An unbalanced, poor quality or badly made tea will yield a taste that is too bitter or too sweet.

**Smelling Tea**

When tasting tea, you begin by inhaling the fragrance. This activates your olfaction, otherwise known as your sense of smell. The aromas pass through the nose and reach the sensors of the olfactory bulb, which provides the first impression of the bouquet. Once the tea liquor is in the mouth, retronasal olfaction or internal olfaction is activated by exhaling through your nose. The combination of both external and internal smell olfaction completes your tea aroma experience.

**Tasting Tea**

Our five senses; sweet, sour, bitter, salty, and umami (umami is a loaned word from Japanese meaning “tasty”) are odourless. However, they serve to suppress or enhance the sensation of aromas through retro-olfaction. Temperature is very important for the perception of taste. Sweetness is enhanced when tea is very hot while the bitterness, saltiness and umami become less perceptible at high temperatures. Sour remains fairly consistent in sensitivity across temperature variation. The flavour of tea is a complex perception obtained by combining the taste sensations perceived on the tongue (taste), the aromas perceived via the olfactory and retronasal routes (smell) and the tactile and thermal sensations perceived in the mouth (touch). All this sensory information reaches the brain without you being able to distinguish it. All this makes appreciating tea a magical experience, which we hope you will enjoy today!
Rose Veranda All Time Favourites
by Zesta Connoisseurs Collection Teas for Shangri-La

A superior grade of teas have been carefully selected to offer the best range "Connoisseur Collection". Tea connoisseurs know that the key to tasting a perfect cup of quality of tea is its freshness. The teas are single-origin, unblended teas carefully selected by tea masters. These teas are chosen for their distinctively superior quality in the leaf and cup liquor. Across the uniqueness in taste, bouquet and aroma of each of our teas, is the unmistakably superior quality of garden-fresh teas packed at source.
English Breakfast
A wholesome, robust full-bodied tea with a malty aftertaste.

Earl Grey
An exotic bergamot fragrance mixed with mildly strong medium-grown tea amongst tea connoisseurs.

Darjeeling
This exquisite light tea comes from north east India, which is famous for its unique muscatel flavour.

Chamomile
Chamomile flowers have been used as a herbal remedy for hundreds of years. The light yellow tea has a pronounced earthy taste and can be drunk anytime of the day due to its calming properties.

Peppermint
A herbal infusion with a light and dominant minty character that lingers in the mouth.

Green Tea with Jasmine
Chinese green tea flavoured by imprinting the leaves with natural jasmine flowers, allowing the tea to absorb its fragrance.

Black Tea Infused with Osmanthus Flower
Combining the flavour and scent of flowers with fine Chinese black tea, bringing fragrant and pleasantly light fruit taste.

Peach
A tea heightened with the sweet character of peach. A great choice for those who desire a fruity beverage.

Oolong
This flavoured semi-fermented tea with a sweet and fruity flavour leaves a divine, lingering aftertaste.

Tie Guan Yin
This timeless tea yields a concentrated and prolonged taste.
Gryphon Tea Story

Gryphon Tea Company traces its origins to a family-owned tea importer founded in Singapore almost 100 years ago. In 2006, a fourth-generation member of the family struck out on his own and the company quickly gained a following for its maverick ideas and heady enthusiasm. Gryphon Tea’s growing selection of tea recipes has received numerous industry awards and is now available to consumers worldwide through online shopping and our network of dedicated distribution partners.
Artisan Selection

The millennia-old story of tea continues to unfold with our award-winning Artisanal Selection. Join our master blender on a distinctly Asian quest to unearth the rarest and finest flavours in the region. With a keen eye for the exotic and experimental, he carefully hand-picks the leaf and herb to create the most sublime and experimental flavours.

BLACK TEA

British Breakfast

It's always been a good idea to wake up to a strong cup of freshly brewed breakfast tea. This one's of three distinct tea types all blended to robust perfection. Now, looks like your good morning brew just got better by three folds.

Contessa Grey

This black tea blend combines interesting citrus and floral notes with a gentle menthol finish, creating layers of flavours yet still distinctly recognisable.

Earl Grey Lavender

Feeling a little under the weather today? Relax your senses with this fragrant black tea blend. Let its bold floral top notes and vibrant citrus flavours help soothe.

Strait Chai

Sugar, spice, and everything nice: Basically what a good cup of Chai is all about. The brew to have for days when you crave something hot, spicy, and absolutely comforting.

WHITE TEA

Nymph of the Nile

White teas are the least processed of all teas, and made from just the bud and two leaves of the tea shoot, making it an extremely delicate brew. We upped it one notch and introduced some aromatic floral and herbs. Big on aroma, with the perfect balance of flavour.

White Ginger Lily

A blend that will soothe, or when you seek lighter flavours; a delicate base of white peony tea weaved with Thai galangal and lemongrass.
Tea leaves contain more than 700 chemicals, among which the compounds closely related to human health are flavanoids, amino acids, vitamins (C, E and K), caffeine and polysaccharides.
GREEN TEA

Pearl of the Orient
This light bodied green tea blend with subtle notes of rose is good to enjoy at any time of the day. It'll wake you up during early mornings, freshen you up in the afternoons, and soothe nerves in the evenings.

Osmanthus Sencha
The delicate green tea base hits you on first sip, then the gentle caramel notes speak to you. You take a second sip and what greets you is well-rounded sweetness, creamy and harmonious flavours dancing on your palate.

Lily of the Field
A floral bouquet of lilies and hyacinth, this sophisticated blend is perfect for lazy afternoons, or simply when you’re looking to unwind.

Marrakesh Mint
Everyone needs a good pick-me-up. We created one in the form of soothing green tea, livened up with refreshing bursts of herbaceous notes. Hydrating and revitalizing.

Hanami
Steamed green tea perfumed with soft sweet notes of cherry blossoms, Spring never tasted better.

Templetree Lotus
Taking inspiration from the ancient culture of Central Java and giving the classic oolong a refreshing facelift, this brew is a medley of delicate floral jasmine notes and tangy Indonesian green mango.

HERBAL INFUSION

Lemon Ginger Mint
This blend carries a nice bright minty profile harmoniously paired with warm spicy notes and a refreshing zesty kick.

Chamomile Dream
Dive straight for a cup of this caffeine-free hot brew.
**ROOIBOS**

**Azteca d’Oro**
Combining two of the most well-loved treats - chocolate and caramel, you know something good is in the way. Let the luscious hints of cacao bits and creamy notes of caramel greet you when you take your first breakfast sip.

**Coba Cabana**
A boldly unconventional brew of South African Bush tea and sweet fruits further complemented with zesty and uplifting herbs. You get an attractive top note of ripened tropical fruits with a light acidity and a refreshing hint of herbs on finish.

**Mogambo**
A brew favoured by many, and it's easy to see why. Sweet summer apples and passionfruit all lovingly blended with South African honeybush, and a tangy touch of pomegranate flowers for that addictive sweet and sour contrast. There are hints of sweet and tangy notes all in balanced proportions.

**Tomatino**
The end blend is a daring introduction of tomato, carrot, beetroot, combined with sweet apples and zesty oranges, revealing unique layers of flavour all harmoniously sealed into one.
Inspired Brew

Inspired by different flavours, this list serves as a palette upon which different worlds meet. We bring the soothing qualities of tea with celebrated flavours, from coffee to wine, to create unforgettable blends.
TEA COCKTAILS

Scotch
Scotch and tea share many similarities. Our Scotch tea offers all the comfort of a crisp and warming single malt without the alcohol.

Piña Colada
A rum-based cocktail that brings tea lovers a taste of paradise and the beach without leaving the comfort of their home. Inspired by the official beverage of Puerto Rico since 1978.

Rose Moscato
Seduce your nose and please your palate with this well-balanced blend. The sweetness of strawberries, mixed berries and dried apricots are balanced by the refreshing acidity of hibiscus.

Sangria Punch
We put a spin on the popular Spanish drink, Sangria, by creating a refreshing fruity blend with a combination of black tea, apple pieces, orange pieces, lemon peel and hibiscus.

COFFEE INSPIRED SELECTION

Caramel Macchiato
Inspired by an all-time favourite coffee drink, this tea blend creates a buttery caramel flavor and hints of vanilla.

Dark Chocolate Mocha
Enjoy the flavours of chocolate mocha without having to visit a barista.

Subject to 10% service charge and 7% GST.
Promoting tea appreciation with approachability is local tea brand A.muse Projects’ mission.

“I’ve always drank tea as a source of comfort. But all this while I’ve only been exposed to common blends such as earl grey, chamomile or Chinese teas from restaurants. My passion grew and as I learned more about tea, I realised it’s so simple yet complex at the same time. I wanted to share this knowledge and so. A.muse was born.”

Angela Phua
WINE INSPIRED SELECTION

**Riesling**
Riesling is one of the most aromatic grape varieties in the world. Natural ingredients were carefully chosen to create a tea blend that mimics the light, aromatic and playful character of Riesling.

**Sauvignon**
A white wine that owes much of its popularity to winemakers in Bordeaux and the Loire Valley of France.

**Chardonnay**
A full bodied white wine that is dense and fruity in flavour. Medium bodied, with tropical hints of papaya, citrus and vanilla.

**Noir**
Inspired by the most highly prized wine in the world – Pinot Noir. Natural ingredients were carefully chosen to create a tea blend that mimics the light-bodied, fruity and fun flavor of Pinot Noir.

**Merlot**
First class wine that commands the highest respect in the wine world. Tea blend that is velvety and robust, mimicking warm climate Merlot wines. The hints of black currant, plum, liquorice and violets make drinking this tea quite a sensual experience.

**Cabernet**
Inspired by Cabernet Sauvignon, a full-bodied red wine with dark fruit flavors and savoury tastes, from black pepper to bell pepper. Dark and decadent with hints of black cherry, clove, vanilla and spice.

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Monogram Bespoke

Developed with our tea master, the creation of the bespoke tea begins its journey with a dialogue to discover your lifestyle and taste preferences.

Tea Layering

Excite the palate and discover a world of simplexity tea flavours with Monogram. Exuding class and sophistication, playful and dynamic, explore the art of tea layering with every cup. With no two brews tasting the same, curate a personal identity with the world’s finest handpicked tea leaves and herbs.

Step 1

Select one tea base and one herb sachet of your choice.

Smelling Tea

Steep both teabags into a pot for your personal unique blend.
BLACK TEA

Morning English
Soulful, brisk black tea blend from Assam, Ceylon and Africa with rich tannins. Gentle notes of tobacco and stone fruits enliven the brew.

Earl Grey Neroli
High grown Darjeeling expressed in crisp notes of Italian Bergamot and powdery Orange Flowers. Spirited and elegant, the brew whispers of finesse and sophistication.

Kashmere
Complex, full-bodied black tea from Qi Men village, Anhui province of China. Sweet lychee with blossoming notes of Arabian Jasmine, Madonna Lily and Persian Rose.

Lapsang Florale
Prelude of light smoked pine black tea with accords of citrus and floral profusion, all wrapped up in a comforting and warm experience.

GREEN TEA

Uji Sencha
Single origin tea from Uji Prefecture, one of Japan’s oldest tea growing regions. Expressive forward notes reminiscent of marine and cut grass trailing with a umami finish.

Cherry Japonais
Japanese Yabukita jade-green tea with pickled Cherry Blossoms. A lively floral ensemble of sweet hay, cherry blossoms with fruity accord.

Jasmine Silk Pearls
Downy silvery-green tea from Fujian province of China, hand crafted by artisans and infused with graceful notes of midnight jasmine.

Additional five Singapore dollars per pot. Subject to 10% service charge and 7% GST.
**OOLONG**

**Milky Oolong**
Full-bodied lightly oxidised oolong with notes of flowery hyacinth wrapped in a voluptuous aura of roasted almond and velvety vanilla.

**HERBS**

**Provencal Herbs**
Brimming with sparkling notes of lemon verbena, lemon myrtle, eucalyptus, lavender and rosemary. Soothing and relaxing, the brew displays fresh notes of citrus and dry hay.

**Rose of Ariana**
Sublime powdery aroma of Ispahan Rose reminiscent of fresh cut flowers. Each nubian bud is carefully hand-picked and air-dried to preserve its delicate aroma and colour.

**Shiso Mint**
Aromatic and complex Arabian Mint with Japanese Shiso. Rich, minty and earthy, the brew exudes a fresh and balsamic character that is assuring and confident.

**Saffronias**
Refined notes of Spanish Saffron, Tibetan Safflower and bamboo leaves. Comforting and intimate, the brew displays notes of bittersweet honey with undertones of forest.

Additional five Singapore dollars per pot.
Subject to 10% service charge and 7% GST.